

CREAMY FOODSTUFF AND METHOD FOR PRODUCTION THEREOF

ABSTRACT

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The invention relates to a foodstuff having creamy to
pasty characteristics comprising one or more biopolymers and
water and having a homogeneous microstructure wherein the
biopolymers are present in a very fine microscopic
10 distribution and without discernible coarse clusters. This
foodstuff is produced by mixing the constituents of the
foodstuff to form a starting mixture of liquid to pasty
consistency; cooling the starting mixture to a product
temperature of below 0°C with simultaneous continuous mixing
15 and without aeration to produce a freeze-texturized
homogenous mixture of the constituents of the foodstuff; and
allowing the product temperature to rise to a distribution
and consumption temperature of 4°C and above.

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